

# Creamed Dried Beef

4 servings

Cut dried beef into pieces. Melt  $\frac{1}{2}$  stick ( $\frac{1}{4}$  cup) margerine in small saucepan.

Stir in  $\frac{1}{4}$  cup flour &  $\frac{1}{8}$  tsp pepper.

Add 2 cups milk gradually stirring constantly until mixture thickens. Add dried beef. Simmer 5 minutes. Serve hot on toast, biscuits, potatoes or rice.